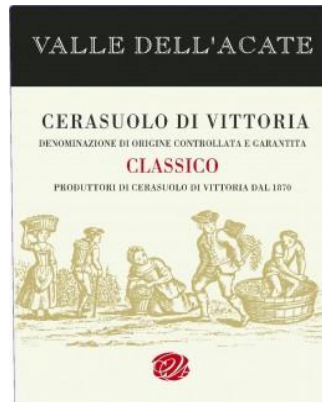




Valle dell'Acate - Cerasuolo di Vittoria Classico



Appellation: Cerasuolo di Vittoria Classico DOCG
Type: Red, dry
Grape Variety: 70% Nero d'Avola 30% Frappato
Region: Sicilia

Production Area: C.da Bidini-Acate (RG) – Eastern Sicily
Exposure: South-East
Soil: medium texture soils, tending to compact, interspersed with limy tufa
Cultivation system: Low trained trellis system, spur pruned cordon, Approx 5,000 plants for hectare
Yield for hectare: 6,500kg

Vineyard Notes: **Harvest:** Late September to early October

Winemaking Notes: **Aging:** steel tank and tonneau from 500 - 600 liters for 12 months. Aged in the bottle for 9 months.
Alcoholic content: 13.50%

Color: intense cherry red
Bouquet: intense fragrances of blue flowers, forest floor, pine sap, wood and berry.
Palate: The smooth, juicy palate delivers concentrated raspberry and black cherry flavors, with hints of licorice and Mediterranean herbs with a freshness and elegance typical of the Nero d'Avola of the "Ragusa area".
Food Pairings: Elaborate meat dishes, roast meats, stewed meats; recommended with cheeses matured from three to 13 months.

Tasting Notes: